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super-premium ice cream, sorbet and gelato.

"One of our major programs is the Fruit-to-Farm Program, where we will take local growers' fruits and convert them to ice cream products," director of marketing Doug Jones said. "The producer can then sell at their farmers market or on-farm retail location. We work with producers in Fayette and surrounding counties. We also make wine sorbets for local wineries using their own locally produced wines."

Hours are noon to 8 p.m. Monday through Saturday. Call (859) 276-0731 or visit www.valentines icecream.com.

New look and menu at JW's

JW's Restaurant at the Griffin Gate Marriott Resort & Spa on Newtown Pike has renovated its dining room and has a new menu.

The room has walnut and oak accents with new carpet and chair fabrics in vibrant colors. A celebration is planned from 5 to 7 p.m. today with Dave Pickerell, master distiller from Makers' Mark Distillery, mixing drinks.

Executive chef Sharon Caudill and specialty restaurant chef Craig Gariess have created a menu that includes seared ahi tuna appetizer, cedar plank salmon with lavender honey butter, and specialty steaks. Desserts include Kentucky butter cake and triple-layer chocolate cake. JW's opens at 5 p.m. daily. Call (859) 231-5100 or visit www.griffingatemarriott.com.

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A jazzy atmosphere

It's jazz night at Caddyshack's 2 on Saturday with Kevin Sparks and the Jazz Quartet. Dinner choices are red beans 'n' rice or chicken jambalaya with French bread, garden salad and bread pudding with bourbon sauce. The cost is \$12.95 a person. Caddyshack's is at 3650 Boston Road. Call (859) 699-5206.

Picnic on the patio

Cheapside Bar and Grill, 131 Cheapside, is celebrating the Fourth of July with a picnic on the patio. "We'll be serving all the traditional back-yard cook-out goodies: ... hot dogs, Cheapside 'back-yard' burgers, grilled chicken, potato salad, grilled corn on the cob." Cheapside will be open 10 a.m. to midnight. Call (859) 254-0046 or visit www.cheapsidebarandgrill.com.

A holiday and a birthday

Buddy's Bar & Grill, 854 East High Street, will be open July 4 grilling burgers, brats, hot dogs and fresh corn outdoors. Lucille's Lounge will have live music all day. Buddy's will open at 11:30 a.m.; the grills will be going by noon.

On July 7, Buddy's will celebrate its birthday with a luau featuring grilled ribs, chicken, kebabs and Hawaiian drinks. Call (859) 335-1283 or visit www.buddysbar andgrill.com.

The buffet is all-American

Campbell's in Paris, 519 Main Street, is having an all-American holiday buffet from 6:30 to 10 p.m. Saturday. Included are country-style ribs, fried catfish, fresh corn on the cob, coleslaw, corn bread salad, homegrown tomatoes with basil and mozzarella, and fresh green beans. The cost is \$12.95 a person. Call (859) 987-5164 or visit www.campbellsinparis.com.

Dudley's heirloom offerings

Dudley's, 380 South Mill Street, has a new summer dinner menu that features heirloom tomatoes from Bill Best's farm in Berea. Also included are calamari and vegetable tempura, lump crab cake, beef tenderloin carpaccio, chilled shrimp cocktail with watermelon gazpacho, golden pepper flan and grilled radicchio, and Stone Cross Farm's pork loin. Call (859) 252-1010 or visit www.dudleysrestaurant.com.

Perfect for parade viewing

Annette's, 300 West Vine Street, will be open from 9 a.m. to 6 p.m. July 4. The second-floor restaurant has patio seating for watching the parade. The menu includes smoothies, sandwiches, salads and burgers. Call (859) 233-1505 or (859) 296-6444, or visit www.annettescatering.com.

Back next month

Wingspan Gallery, 191 Jefferson Street, is closed for vacation and will reopen July 12 with a menu that features pan-seared whitefish with creamy fennel ragout. The cost is \$35 a person. Dinner reservations are due by noon July 10. Call (859) 225-5765 or visit www.wingspangallery.com.

Meat at the market

Congleton Freezer Meat of Woodford County will have frozen steaks, hamburger patties, brats and kebab meat at the Woodford County Farmers Market. The market is 4 to 7 p.m. Mondays in the parking lot of Falling Springs Arts and Recreation Center, along the railroad side; 8 a.m. to noon Saturdays at Courthouse Square; and 3 to 6 p.m. Wednesdays behind the Presbyterian Church, downtown Versailles. Call Congleton at (859) 873-8497.

Farmers market report

Blue Grass Farmers Market will have bicolor corn, half runner beans and bell peppers from farmer Ted Walker. Dorse King of Boyle County has received his organic registration and will have Provider green beans Saturday. Other items include summer squash, zucchini, okra, onions, rhubarb, Swiss chard, collards, cabbage, broccoli, potatoes, jalape—o peppers, cucumbers, cauliflower, lettuce, green beans and sugar snap peas, cut

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flowers, dill, basil and herb plants. The market is in the parking lot of Pedal the Planet and Fast Signs at 3450 Richmond Road.









